

3 COURSE MENU

Starters (please choose one)

Wild fish ceviche

with endives, mango, avocado, leek, green apple, peanut and coconut vinaigrette

Meat empanada

Argentinian meat fried pastry

Hummus

served with toasted bread

Mains

(please choose one)

Cod fish confit

with turnip leaves and roasted potatoes

Big raviolis

(varies everyday, please ask or see chart)

Flank argentinian steak

grilled, with fries and chimichurri sauce

Asparagus salad

Green asparagus, poached egg, organic quinoa over a bed of green salads, pears and mango

Boyarde salad

Lettuce, tomato, blue cheese, azores cheese, fries with parsley and garlic, prosciutto and a fried egg

Deserts

(please choose one)

Chocolate Cake with caramel

Flan pudding

Pineapple with white port

Price: 27,50€ per person tax included

Drink supplements

1. price- 6,50 € per person

During the meal

Red/white/rosé, sangria, or jar (1 liter) of beer (at the proportion of half a bottle/jar per person).

Water ou lemonade (one per person)

One coffee.

2. Price – 12,50€ per Person

Welcome drink

Daikiri, Beefeater and tonic, vodka and tonic, Martini, Cuba libre, White Port, Mimosa or Kir Royal (please choose One)

During the meal

Red/white/rosé, sangria, or Jar (1 liter) of beer (at the proportion of one bottle/jar per person).

Water, lemonade or soft drink (one per person)

In the end:

Coffee, Brandy or ginjinha

3. price – 18,50€ per person

Welcome drink

Any cocktail or Gin available in our regular menu (1 per person)

During the meal

Red/white/rosé, sangria, or Jar (1 liter) of beer (at the proportion of one bottle/jar per person).

Water, lemonade or soda (one per person)

In the end:

Coffee, Brandy, ginjinha, young whisky, 10 years old Port, licor beirão or amêndoa amarga (one per person)

Vat included

The suplement chosen has to be the same for all the guests